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THE MACDONALD LASSIE

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Editor: Gordon Bachman
Managing Editor: Hazel M. Clarke
Associate Editor: Tom Pickup
Family Farm, Office of Information,
Quebec Dept. of Agriculture
and Colonization
Advertising Manager: R. J. Cooke
Production: Dorothy Parsons
Circulation: Mildred Young

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Journal Jottings

I'm sorry but you are not going
to read the lead article that was
scheduled for this month's issue of
the Journal. It hasn't even been
written. The article idea — a good
one — of special interest to dairy
farmers has been temporarily
shelved.

We try as much as possible to
plan our issues well in advance of
publication date. This allows the
writer plenty of time to prepare
his material, allows for placing the
right article in the appropriate
issue, and allows for diversification
of content. Consequently, away
back when, before last year's dis-
astrous weather conditions,
O.H.A.S.'s Manager, Norman Camp-

bell, and I discussed a dairy feature
and set it up for the March issue.
When I reminded Norm that his
deadline was approaching he said
fine, we'll write an article for
the Journal but in view of the low
quality forages in barns this year
and the recent increases in the
cost of protein supplements per-
haps an article dealing with these
problems would be more topical.
I agreed. The other article, though
of importance, could wait, and
I think you will agree, too, when
you read "Protein — A High Cost
Necessity At Today's Prices".
As for the other article idea, we'll
reschedule it, if not before then
for March '74.

Sheer ignorance on my part planted
the idea for our second feature
nearly a year ago. Wandering

through the woods at a friend's
cottage one beautiful day last
spring I suggested that one or
two of the wild orchids growing
beneath the trees would make an
attractive centrepiece. Prior to this
I knew that Trilliums were "un-
pickables" and after my friends
got through with me I vowed to
save the springtime for killing
black flies and mosquitoes and
the summertime for picking
bouquets of daisies and other
wild flowers. I discussed my near
misdeed with Dr. Swales of the
Department of Plant Pathology,
and she kindly agreed to help solve
the problem of "The Case of
the Missing Flowers" in this
month's issue.

Hazel M. Clarke

A new proposal that could drastically affect procedures for land use planning, community development, and resource use and management is currently being considered by the Quebec government. This proposal would represent one of the widest ranging and most comprehensive pieces of resource development legislation ever attempted in Canada. Some of its features will likely be heralded as long overdue by some resource planning experts and other features will likely be viewed with alarm by other people.

Basically the proposal would concentrate virtually all the power for community and resource planning in the Department of Municipal Affairs. A planning and development bureau composed of representatives from the various ministries would divide the province into nine regions and prepare a master plan for each region. This master plan would be used to determine the nature and location of highways, water and sewer lines, government buildings, parks, schools, land uses, airports and mass transit systems as well as provisions for the use of natural

resources and the protection of the environment.

Each region would be further broken down into sectors and more detailed master plans would be drawn up for these. Any objections by communities would be decided on by the regional planning body. Each municipality would then be required to draft a zoning ordinance that would conform to the master plans at the regional and sector level.

However, it is at this point where the proposed legislation would replace the usual referendum by property owners as the appeal procedure to zoning ordinances. Instead, any resident of the community, not necessarily a property owner, could appeal provisions of the local zoning ordinance to the Quebec Town Planning Department. The decision here could be appealed one step higher by the Quebec Municipal Commission whose decision is final.

It is this repeal of the referendum as a means of appealing zoning and land use changes that is likely to evoke the most opposition to

the proposed plan. It is as if control over a community development were to be taken out of the hands of local people and placed in the hands of a few individuals at the provincial level. The local referendum has remained as one of the few direct means of democratic local control that people feel they have at the local level. Even in instances where it hasn't been used in years, people are resistant to give up such a right in the event they may want to use it in the future.

However, it is the gradual erosion of the powers of local municipalities that should be of concern to people living in these communities. If this process continues, local communities may find themselves left with very little ability to plan their future growth and development. Regional and provincial planning can be a desirable objective, but some element of control over it should perhaps be left in the hands of the residents of our communities.

Gordon Bachman

A High Cost Necessity At Today's Prices

With feed dealers asking \$12 to \$14 per hundred for soybean meal, protein supplements have become a hot topic of conversation wherever farmers gather. The problem becomes even more acute in areas such as the southwestern and Eastern Townships area of Quebec and eastern Ontario because of harvesting conditions in the summer of 1972. In addition to hay being in short supply, what is available is of poor quality and this means being lower in protein content as well as energy. Considering this situation it is perhaps an opportune time to review the general rules of balancing rations for protein and look at different types of protein supplements.

Since animals cannot store protein in the body it must be fed at all times in sufficient quantities. An unbalanced protein ration (too much or too little) will have the following results:

Protein level too low

- 1) Cows will have a poor overall condition. Since it is used to rebuild body tissues, feeding an insufficient amount will contribute to a poor condition of the animal.
- 2) Milk yields will decrease so it is extremely important that cows receive a sufficient amount during lactation.
- 3) Growth rates will be reduced. In young animals (i.e. dairy heifers) it is essential that sufficient levels of protein are available. This is often an overlooked factor in dairy management.
- 4) Resistance to disease is decreased. Too low levels of protein could be one of the direct or indirect causes of sicknesses

such as acetonemia, milk fever, sterility, etc.

Protein level too high

- 1) Higher than necessary feed costs. Since protein supplements are the more costly ingredients in a dairy ration, higher levels than necessary will increase the cost per hundredweight of the ration.
- 2) Excessive levels of protein causes lack of appetite in cows.

The logical question then becomes how do I determine the proper level of protein to feed?

The percentage of protein in your meal mixture required to balance

your ration depends on the protein content of your forage (hay, corn and grass silage, etc.). The most accurate method of determining the protein required is to have a chemical analysis made for each of your different kinds of forage. These analyses are available through your local county agronomist or from the Dairy Herd Analysis supervisor in your area. They are made free of charge by the Ministry of Agriculture and Colonization of Quebec. If you are unable to have your forage analysed, the accompanying table gives approximate protein levels to use with different kinds and quality of roughage.

% OF PROTEIN IN MEAL MIXTURE ACCORDING TO ROUGHAGE USED

Roughage used	Amount fed	Approximate % protein in roughage used	% protein required in meal mixture
Hay: 2/3 grass (timothy, brome grass, etc) Good condition	Free choice	7 — 8%	16%
Hay: 2/3 grass (timothy + brome grass etc) Poor condition	Free choice	5 — 7%	18%
Hay: 1/2 grass 1/2 legume Good condition	Free choice	9 — 11%	14%
Hay: 1/2 grass 1/2 legume Poor to average condition	Free choice	7 — 8%	16%
Hay: 2/3 legume 1/3 grass Good condition	Free choice	11 — 15%	12%
Hay: 2/3 legume 1/3 grass Poor to average condition	Free choice	9 — 11%	14%
Hay: 2/3 grass 1/3 legume + Corn silage	10 lbs. Free choice	7 — 8% 2 — 3%	((((18%
Hay: 1/3 grass 2/3 legume + Corn silage	10 lbs. Free choice	11 — 15% 2 — 3%	((((16%

Once the percentage of protein required in the meal mixture is known, the next step is to determine what sources of protein are available and how to establish their value.

Protein supplements are classified in two categories, simple and commercial. Simple protein supplements are single ingredients containing a high percentage of protein. Examples of these are soybean meal, linseed oil meal, corn gluten, distillers grains, etc. Commercial protein supplements are simple ingredients to which have been added urea, salt, minerals, and vitamins. All feed companies offer a variety of protein supplements to meet the requirements of different forage and grain feeding programs. The composition of these supplements can be compared by referring to the label on each bag.

The percentage of protein in protein supplements varies from about 32 per cent to 50 per cent. An important fact to realize is that a higher percentage of protein does not imply a higher quality of protein. If percentage of protein is the only factor that varies, the first consideration in choosing a protein supplement is the cost per pound of protein.

The second important consideration is the quantity of protein coming from urea or a non protein source (NPS). Urea is an organic product which can be used in limited amounts by ruminant animals as a source of protein. Each pound of urea is equivalent to 2.85 pounds of protein. Urea is used because of its low cost relative to other protein sources. Its use, however, must be limited to 40 pounds of urea per ton of

grain mix. Some dairy or beef producers add urea to their corn silage at the time of ensiling, usually not more than 10 pounds per ton of silage. If this is the case its use in the grain ration must be reduced accordingly.

Looking at the accompanying example of the label on a bag of protein supplement, item 1 indicates the mix contains a minimum of 40 per cent protein. Item 9 indicates that 15 per cent of this protein comes from urea. If 15 per cent is divided by 2.85 (the amount of protein in 1 pound of urea)



Having the quality of your hay analysed provides the most accurate guide to the use of a protein supplement.

this mix will contain 5.2 pounds of urea per hundred pounds. A grain ration requiring 500 pounds of this particular protein supplement to supply adequate protein would contain 5.2×5 or 26 pounds of urea per ton which is an acceptable level.

Example of a protein supplement label

FEED MILL	
1. Protein (min.)	= 40%
2. Fat (min.)	= 4.0%
3. Fiber (max.)	= 9.0%
4. Salt	= 4.0%
5. Calcium	= 3.0%
6. Phosphorus	= 2.0%
7. Vitamin A	= 7000 i.u./lb
8. Vitamin D	= 3000 i.u./lb
9. Does not contain more than 15% crude protein coming from urea or estimated crude protein (ECP) coming from non-protein source (NPS) equal 15%.	

In summary, two very important points must be realized. 1) Protein must be fed at required levels, and 2) This year's exceptionally high cost of simple protein supplements, such as soybean meal, can be effectively reduced by the use of commercial supplements containing urea. Great care must be taken, however, to stay within the acceptable limits of urea feeding.

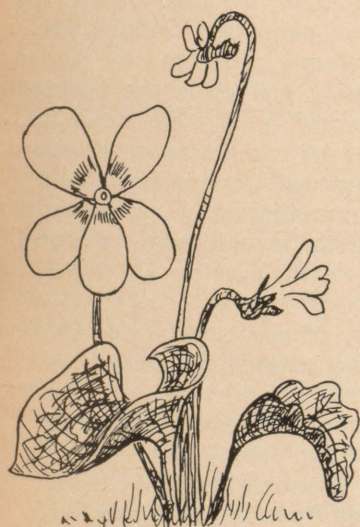
O. R. Mainville,
Feeding Consultant
to D.H.A.S. and
Norman Campbell,
Manager, D.H.A.S.

The Case of the Missing Flowers

Once a year an eastern Canadian can say with confidence, "This is one of the most beautiful areas in the world". The prairie folk may claim the best sunsets, and the British Columbians the most spectacular mountains, but when Trilliums and Dog's Tooth Violets spread a solid carpet of white and yellow under the maples, and the wild plums in the hedgerow send a delicate fragrance over it all, I am confident no one can show me a lovelier place. I make a practice of taking foreign visitors and students in late May every

year to a particular spot in the Morgan Arboretum near MacDonald College, where the flowers flourish under signs, "No picking of wild flowers permitted", and my theory is confirmed by the batteries of cameras which come out and the expressions of admiration I hear.

The detailed picture of spring which sleeps at the back of our minds all winter differs according to the geographical section in which we were born and brought up. A Nova Scotian sees a modest creeping plant with a heady scent, the Trailing Arbutus, (*Epigaea repens*), the Prince Edward Islander from Prince County will remember blushing white moccasins pushing through the murky soil of a larch and cedar swamp, the Showy Lady's Slipper (*Cypripedium reginae*), and the New Brunswicker will think of wet fields and rocky beaches where the Swamp Blue Violet (*Viola cucullata*) seems arranged like an old-fashioned bouquet, with deep blue flowers over a cluster of fresh green leaves. Violets have always symbolized shy, old-fashioned girls to the poets, and they should be conserved along with some of the wild flowers which are becoming rare. The particular species of violet chosen as the provincial flower of New Brunswick goes west to Ontario and east to Newfoundland, even stopping off at the French islands of St. Pierre and Miquelon to enjoy more bilingual admiration. Other lovely species of violets take the place of *Viola cucullata* on the prairies and in B.C., but we easterners can claim the Swamp Blue Violet as our own.



Swamp Blue Violet



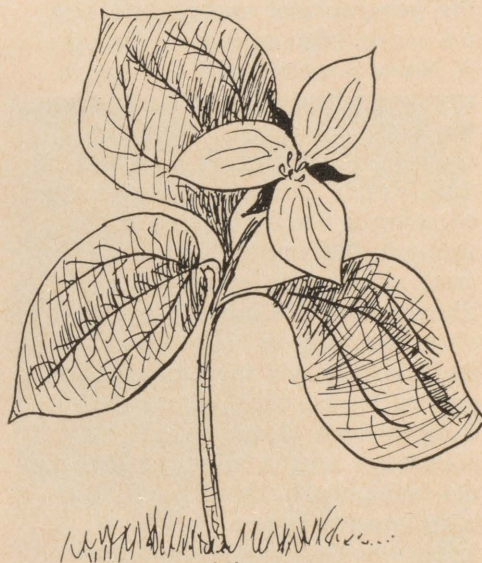
Dog's Tooth Violet

There must be a reason for the sudden explosive appearance of flowers in our growth zone in spring, so different from the gradual development in the British Isles and even by our own west coast. In a zone dominated by trees which lose their leaves in winter, in contrast to the coniferous forests farther north, there is just a short period after the sun gets high in the sky and the days get long in which the plants on the forest floor can get enough light to grow quickly, flower, be pollinated, and start to set seeds. Nature has arranged that such

plants have a reservoir of food stored all winter beneath the ground, in the form of bulbs, or short, horizontal thickened stems called rhizomes. Such food can be utilized instantly when a suitable growth temperature has been reached. Arctic flowers use this system, blooming miraculously at the edge of a retreating snow-drift. In the Montreal area temperatures are apt to soar suddenly in May, starting a heat wave which may continue for some days before dropping back to cooler levels. In such a warm interval the tree leaves develop at a speed worthy of an atomic rocket, and the forest floor becomes correspondingly darkened. I left Macdonald College on May 18, 1972, to spend five days at Lac Carré, 65 miles north of Montreal. When I left, the leaves on the maples were about one inch across and of a delicate, pale green. When I returned they were almost full summer size and in the darker shade of summer. It was unbelievable.

It is obvious that flowers which grow on the forest floor cannot be as aggressive or hardy as those in full sunlight along the roadsides, in open pastures, or meadow fields. As a rule, plants from the shade wilt quickly and bouquets picked in the woods often are thrown away by the picker when he reaches home, the flowers being too far gone to revive. I have been saddened by the sight of big bouquets of woodland plants in the hands of children, or even adults, wilted beyond hope of recovery, depleting the woods and

doing no good to anyone, just another "Case of the Missing Flowers".

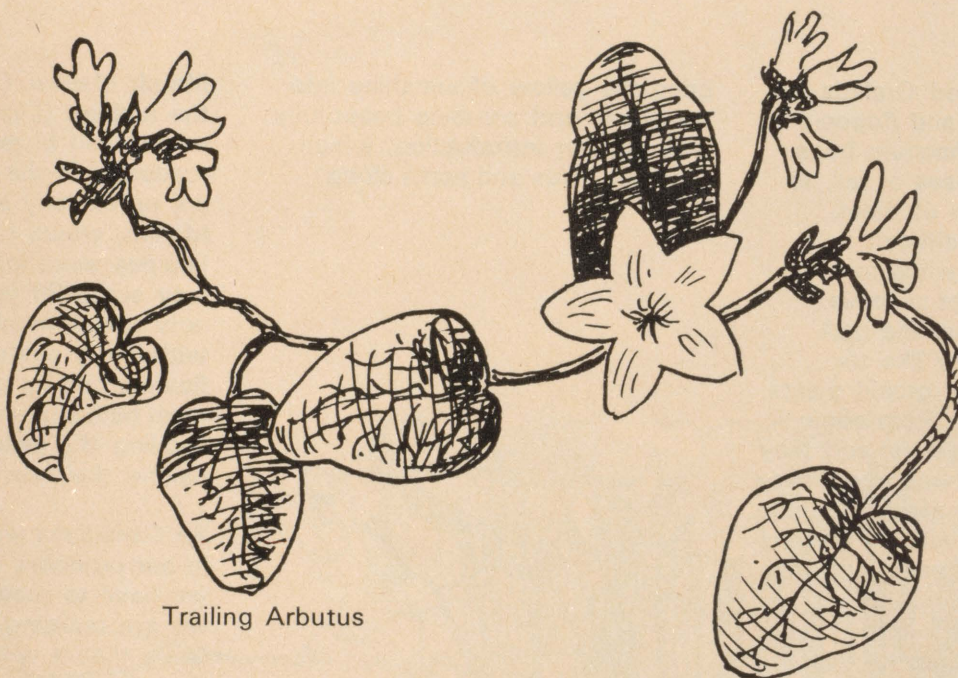


Trillium

Generally speaking, flowers in open sunny areas bloom a bit later than those in the woods, for nature has not found it necessary to equip them with a supply of

instant food for hurried development in the short interval before the forest canopy becomes dense. If a Trillium, or any flower, is picked with leaves attached, it is no longer able to manufacture and store food in its underground parts for the following year. Some food may have been stored by the plant prior to picking, in which case a smaller than normal plant will push up the following spring. If it is picked again, the probability is that death will end that Trillium's struggle for life, and some human will have been responsible. If the blossom only is picked the damage is much less but no seeds will be produced by that particular flower, which will reduce the plant's chances of survival in the ever-present struggle against climatic accidents, grazing by animals or even attacks by fungus parasites. Trilliums are completely protected by law in Ontario, and so is the beautiful dogwood in British Columbia. There should be laws introduced throughout Canada protecting our non-aggressive plants, or those liable to become rare, or worse, completely extinct.

Many of our local spring flowers belong to the lily family, but other families make early season contributions too, such as the buttercup family with the *Hepatica*, the Portulaca family with the Spring Beauty, the Poppy family with the Bloodroot and the Fumitory family with the Squirrel Corn and Dutchman's Breeches. The geographical area in which one lives determines which are common.



Trailing Arbutus

Our fragrant Squirrel Corn is unknown in P.E.I. and N.S., but the closely related Dutchman's Breeches flourishes in Nova Scotia as well as here. The Spring Beauty is known right from Newfoundland to Saskatchewan and the Bloodroot from Nova Scotia to Manitoba. Irrespective of which spring flowers dominate in your area, all need protection from human vandalism and thoughtless picking if our ideal is the preservation of the beauty of our woods for generations to come. We have local shrubs too, which are exceptionally attractive and should be protected, such as the Hobblebush (*Viburnum alni-*

folium) and the Glaucous Honeysuckle (*Lonicera dioica*). Every area will have shrubs that are both beautiful and uncommon, and these should be guarded carefully.

However, if certain herbaceous plants are present in sufficient numbers to warrant it, or if they are about to be destroyed by a housing development, it is a good thing to transplant some to a shady nook in the garden, where they will be cared for and multiply. This is a form of conservation I practise myself. Wild ferns do particularly well under my apple tree, but Trailing Arbutus proved difficult

to grow even when acid soil was brought in to fill the planting hole.

After the first rush of spring flowers is over the orchids start to bloom, sometimes in bogs and sometimes in rich, rocky woods under pines and hemlock. They seem to require less sun than the ones listed above and are among the most precious plants in our country. They shrink from man's intrusion and should be treated with respect and tenderness; Lady's Slippers, White Bog

Orchis, Purple Fringed Orchids, the pink *Calopogon* and *Pogonia* of early summer in Sphagnum bogs, and the Ladies' Tresses of fall, to name only a fraction of them. They are extremely difficult to transplant from the wilds to a garden, and it is best to leave them alone to light up the dark corners in which they like to hide. One can obtain orchid plants, "grown in captivity", from some well-established nurseries, and they seem to adapt fairly well to ordinary garden conditions in shade. Orchids should **never** be picked for reasons other than scientific ones, and then very sparingly.

It is natural for children to want to pick flowers and bring them home to decorate the house, and there is no reason why they cannot do so during their holiday season from the end of June, through July and August, for then the roadside flowers bloom and old pastures are full of colour. Flowers which have been introduced into this country, accidentally or on purpose, lack the competition they had at home and multiply almost explosively, filling many niches formerly occupied by native plants. They soon become known as "weeds" or pests, although they may be graceful and colourful, as the Ox-eye Daisy, (*Chrysanthemum leucanthemum*), the Orange Hawkweed (*Hieracium aurantiacum*), the common field buttercup (*Ranunculus acris*), Queen Anne's Lace (*Daucus carota*), and even the despised mustards (*Brassica* spp.). The last

bring the yellow of sunshine into the house and combine beautifully with another introduction, which occupies acres and acres along



Lady's Slipper

the shore of the St. Lawrence, and even inland, the Purple Loosestrife (*Lythrum salicaria*). Garden escapes, too, often offer attractive and safe subjects to pick, like the

Marsh Mallow (*Althaea rosea*) and the lupines (*Lupinus polyphyllus*), established in masses along some roadsides in the maritimes. They are particularly striking in Grand Manan, where I am told Russell Lupines were introduced by a lady some 30 years ago. They now splash much of the landscape with lovely pastel shades. Such flowers can be picked, a flowering stem here and another there, without spoiling the general effect or risking their survival.

As Canadians we have great pride in our outdoors and the freedom we have to roam freely in it. But we are realizing more and more lately that it will take effort and discipline on our part to maintain the beauty we have enjoyed since America was first discovered. Our main effort must be with the children, to teach them to enjoy flowers without picking, unless the flowers are in the open and so abundant as to be classified as weeds or pests. The idea of establishing a wild flower garden from species which are abundant, and learning the names of the plants from one of the many wild flower guides available, is an excellent one. It will stimulate the interest of children to feel that flowers must be protected and cared for. If we succeed in doing this we shall never see a heading in the paper, "The sad case of the species which disappeared".

Dr. Dorothy E. Swales,
Dept. of Plant Pathology.

Illustrations by Fran Wren.



Hire a "Dip" This Summer



Four "Dip" students working with technician in Agricultural Engineering Department's pipe fitting shop.

An urgent appeal for summer work goes out from the first year "Dip" class! By the middle of April, we students from the Class of '74 Diploma in Agriculture will have finished our first year of courses. In a tightly packed schedule we will have completed studies in soil science, animal nutrition, forages, livestock improvement, cereals and grains, horticulture, agricultural engineering and several other courses related to the field of agriculture.

For fully two-thirds of the '74 "Dips" (the popular Campus name for Diploma students) our work on the first year curriculum has been our major introduction to careers in agriculture. For we are a new breed of agricultural student — young men and women from the cities and towns of Quebec, whose love of the land and the rural communities has led us to choose

farming as a future occupation. Up until two or three years ago, the "Dip" had, traditionally, been the son or daughter of a farmer; since then, the enrolment of city students has risen to its present all-time high. We could call our average student "Joe" and his life history could read along these lines. He was raised in Montreal where his father was a business man and his mother was occupied at home and in several volunteer organizations. After graduating from high school, he went on to college for a year to study for a career in the business world. During two summers he worked on his uncle's farm in the Townships where his interest in orchards and cattle farming grew until he realized his career should be in agriculture and as a result he transferred to Macdonald College.

Although we have had at least a summer's work on a farm (as a course prerequisite) and a year of lectures and labs, we know that some of our most valuable knowledge will be gained, quite literally "in the field." Having no family farms to return to in the spring, the city students are most interested in finding spring and summer jobs on good working farms and are applying, through this article, for work on Quebec and Ottawa Valley farms.

If you are interested in hiring good summer help for your farm, please write to: Mr. Bill Clelland c/o The Macdonald Journal, Box 237, Macdonald College 800, Quebec. The '74 Diploma student is strong, eager, knowledgeable, and ready to work. You'll be glad you hired a "Dip"!

Joan Habel,
1st year "Dip".

The Family

Farm

Published in the interests
of the farmers of the province
by the Quebec Department of
Agriculture and Colonization

QUEBEC'S FRUIT AND VEGETABLE INDUSTRY

(The following is the text of an address by Mr. Jean-Claude Simoneau, Assistant Deputy Minister, to the Fruit and Vegetable Wholesalers' Association of Canada on January 30, 1973. The first two paragraphs have been translated from French.)

I should like to begin by conveying the Quebec Department of Agriculture and Colonization's greetings to the French-speaking members of the Fruit and Vegetable Wholesalers' Association of Canada. By way of introduction, I want to assure you that the authorities of the Department realize the importance of maintaining consumption of fresh fruit and vegetables at the highest possible level in order to make their production as profitable as possible by assuring the growers of a larger share of the consumer's dollar. We are, therefore, very happy about "Objective 400" which your association has set itself. Two or three years ago, we ourselves launched a program to encourage our growers to take advantage of modern conditioning methods to maintain and safeguard the quality of fresh fruit and vegetables. I shall deal with this matter in more detail a little later.

Since by far the greater part of those present are English-speaking, you will not mind if I continue with what I have to say in the language of Shakespeare.

It is with great pleasure that I accepted your invitation to attend this meeting; first of all because of the opportunity it gives me to

meet you and also because it enables me to tell you briefly what Quebec is doing to promote the production and marketing of horticultural crops.

Pursuant to the report submitted by the Royal Commission of Inquiry on Quebec's Agriculture and after making its own analysis, the Quebec Department of Agriculture undertook to reorient our agriculture taking into account the projected demand and the possibilities of the North American and international markets, with the aim of obtaining, where economically feasible, a certain degree of diversification, while taking into consideration our natural potential for production.

To attain that aim, three principal measures were put forward:

- 1) **A provincial zoning** that divided the province into three zones identified as follows: Zone I — with multiple possibilities (normal growth); Zone II — with moderate possibilities (relative growth); Zone III — with limited possibilities (agriculture in regression).
- 2) **A reorientation of the use of financial resources made available to farmers by the provincial government** with a view to establishing new policies adapted to the needs of the present period. Thirty-six assistance policies were judged to be outdated and abolished because their impact on the improvement of our agriculture was judged to be out of proportion to the effort required to apply them.
- 3) **The establishment of a five-year plan for the reorientation of our productions.** This plan was divided into programs that were made available to farmers on a regional

or provincial basis according to their intended impact.

One of these is the "Field Crops and Horticultural Crops Promotion Program"; underlying this program are: 1) Intensification of water control works in zone I, particularly tile drainage and improvement of main watercourses. 2) Program to introduce new crops, or to accelerate the production of existing ones, that are judged to be suitable for our soil and climate.

As far as horticultural productions are concerned, what do these changes mean? First of all, according to the zoning plan, the bulk of this production is going to be in zone I, which is south of Montreal. A certain part of zone II, north of Montreal, will also be devoted to horticultural production, while in the rest of the province, horticultural production will be planned mainly according to local market requirements.

This concentration in an area where the soil and climate are ideal for that type of production should have a beneficial effect on the organization of efficient and orderly marketing. It will also make it easier to improve, through better extension services, the efficiency of our market gardeners. We can already visualize those results. This point will be illustrated in a few moments when I relate some facts about specific crops.

But, for the time being, I would like to tell you about a few changes that will affect the outlook for horticultural productions in general.

I — Water control in Zone I:

a) Improvement of main watercourses:

In the past seven years, an average of 103 miles of main watercourses were dug or improved in the seven counties of area No. 7 in zone I. Following redistribution of the budget, this jumped to 225 miles per year in 1971 and estimates call for a like mileage to be dug or improved in 1973; similar emphasis is being placed on watercourses in area No. 6.

b) Tile Drainage

In the whole province in 1963, 1.5 million feet of tile were laid. In 1971, that amount had increased to 21 million feet for the province, of which 10 million feet were laid in zone I. Even though heavy rainfall made it difficult in 1972 to proceed with farm tile drainage, no less than 25 million feet were laid throughout the province, 12 million of which were laid in zone I.

c) Water control works in the muck soil areas:

From 1967 to 1971, three water-control structures were erected in the muck soil areas south of Montreal, while in 1971 alone, four were erected. Furthermore, in the spring of 1971, a firm of consultant agricultural engineers was hired to prepare a master plan for complete water control in all the muck soils of area No. 7 in zone I, south of Montreal (50,000 acres); such a plan submitted in 1972 for implementation over the next five years calls for the erection of five or six water-control structures per year over the next five or six years.

That same plan also includes a complete study of the undeveloped area of muck soil, so that costly mistakes can be avoided as it is gradually brought into production to meet the additional requirements of our provincial and export markets. Area No. 7 was chosen for this type of planning because that is where 90 per cent of vegetable growing on muck is situated and where there are still 25,000 acres of virgin muck.

However, we still have in other areas near Montreal about 50,000 additional acres that are not in production. We do not feel, right at this moment, that it would be wise to promote their being brought under cultivation until reserves south of Montreal are all in production and the markets warrant it.

II — Area devoted to vegetable production, excluding potatoes, apples, small fruits and cannery crops:

In 1966, 35,200 acres were in vegetable production for the fresh market and in 1971 this had increased to 46,400 acres, an increase of 31 per cent.

III — Progress in vegetable production:

We can see that there is a trend towards consolidation in the production of staple vegetables (carrots, onions, cabbages, and turnips) while, at the same time, efforts are being made to diversify with secondary vegetables such as celery, Brussels sprouts, leeks, cauliflower, zucchini, different types of lettuce and cabbages.

In the case of traditional crops, new processes (as far as Quebec is

concerned) are being introduced on a fairly large scale, such as hydro-cooling of sweet corn and celery, central packaging and grading for fresh tomatoes, grading and waxing of turnips packed in control-pack cartons, automatic packaging of topped radishes in cellos, and vacuum cooling of lettuce.

It is interesting to note that while there was no production of vegetables in greenhouses in 1965, we had in 1971 about 270 greenhouses with a total area of 700,000 square feet under production. Most of them are built according to the Cornell type and are covered with polythene. They are heated with oil and are ventilated by the fan-jet process.

They are used to produce tomatoes or cucumbers to be sold by the end of May (80 per cent of the crop), or in the fall (20 per cent of the crop) starting in October. The average yield per plant for tomatoes (90 per cent of the crop) is 15 lbs. There is now an annual increase of about 20 per cent in the capacity of our greenhouses.

Finally, regarding another aspect of the development of our vegetable industry, it is interesting to note a definite trend to better grading and a steady increase in the use of new containers.

IV — Progress in certain specific crops:

a) Carrots

In 1967, we had 8,850 acres of carrots. In 1971, that acreage had increased to 13,290 acres. — 40 per cent of the production is packed and exported in cellos to the U.S.A.

— 80 per cent of the total acreage is grown on muck soils south of Montreal.

— They are of the California type and the yield on muck varies from 12 to 18 tons per acre.

— Only 5 to 10 per cent of total acreage is presently sold to food processors.

— Although the increase in acreage has been sharp, we can now see that the trend is to stabilization of the acreage and towards higher yields per acre and a better marketing system. The carrot growers are becoming more aware of the importance of warehousing facilities;

1970 — erection of six conventional warehouses cooled with forced air and equipped with humidifier with a total capacity of 6,000 tons; 1971 — 10 warehouses were built with a total capacity of 10,000 tons.

Nine are of the conventional type and one is a jacketed storage with a capacity of 850 tons; 1972 — saw the construction by growers of standard warehouses with an additional storing capacity of 2,000 tons and of four jacketed storages with a capacity of 5,000 tons.

For 1973, contracts have already been signed for the construction of five additional jacketed storages with a capacity of 5,000 tons.

In three years, enough storage capacity has been built to hold more than 20 per cent of the total production. Five years ago, our storage capacity for carrots was practically non-existent. Today, over 34 per cent of the crop is being stored, and at the end of 1973 this proportion will be up to 40 per cent with about 10 per cent of the whole crop stored in jacketed storage. The implications of these changes are as follows:

1—The pressure to sell carrots in the fall will be reduced and this should help to maintain firmer prices on export markets. We already notice that the 10 packers working to supply that market have a tendency to regroup themselves to pack and sell on exchange orders; 2—our own marketing season which is normally over by mid-January, will most likely be extended to the end of February or the middle of March.

While on the subject of carrots, I would like to mention a very interesting experiment made in 1970. Seven growers with a total of 300 acres of carrots formed a farm syndicate to finance, through a farm loan, the construction of a \$125,000 packing house, and to market their carrots in the U.S.A. under a single brand.

While still on the subject of carrots, we would like to point out that the production and sale of mini-carrots were started south of Montreal in 1972 with a fair amount of success. Also two big growers are installing hydro-cooling facilities for the crop of 1973 so that they will be able to pack a carrot of superior keeping quality during the months of August, September, and October; they are also considering very seriously the use of the Decco process for the control of post-harvest diseases.

b) Onions:

In 1967, 2,710 acres of onions were grown; in 1971, that acreage was up to 4,000 acres, 3,000 of which were on the mucks of the Sherrington-St. Michel area south of Montreal.

In 1964-65, 30 per cent of the crop was stored and there are now

enough warehouse facilities to store 50 per cent of the crop. Most of these are of the bulk type with forced air ventilation through a plenum wall which insures perfect curing of the onions, a factor very important when there is a wet fall.

In 1970, the first vexar packing unit was introduced and in 1971 three more units were installed. The bulk of the crop is handled by 15 packers, five of whom are manipulating 60 per cent of the whole crop. Here again, the trend is towards stabilization and improvement of growing and marketing techniques. The average yield on muck soils is 600 bags to the acre, but we also note yields of 1,000 bags to the acre on some large operations. All the onions are packed in new containers. In 1970, treatment of the crop with MH 30 was tried with success on 50 acres and this year we expect that 100 acres are going to be treated with that product.

c) Celery:

The acreage has been stabilized at 400 acres since 1966, but the number of growers engaged in that specialty is diminishing. At present, there are about 20 growers. Harvesting is mechanized with a yield of 800 to 1,000 crates to the acre. The whole crop is packed in new control-pack containers.

In 1972, growers had installed enough hydro-ice-cooling facilities to treat 50 per cent of the crop and they have shown their intention to increase those facilities in 1973. For the past two years, the equivalent of 60 vanloads of celery have been shipped to the U.S.A. We expect that, over the next five years, 500 more acres are going to be planted to this crop.

d) Lettuce

Acreage in 1966 was 1,736 acres; in 1971 — 2,900 acres. Fifteen per cent of the total crop was vacuum cooled in 1971 and the whole crop was packed in new containers. Two new vacuum coolers were also installed in 1972 and we anticipate that in 1973, 30 per cent of the crop will be vacuum cooled.

Growers are slowly changing from traditional varieties to smaller ones (Minetto — Ithaca — Oswego — Fulton) in order to be able to pack 24's instead of 18's.

There is a tendency to increase the acreage by five per cent per year.

While still on the subject of vegetables, I would like to point out that growers have already indicated their intention to install hydro-cooling facilities for Brussels sprouts, broccoli and cauliflower.

Another interesting development in the improvement of our horticultural production is the establishment over the past 14 months of nine cider plants with a total capacity of production of 3½ million gallons of cider. Total sales for the first 14 months amounted to over 1 million gallons and we expect that they will reach the 1½ million gallon mark in 1973 with a potential local market for 3 million gallons.

This new development should help to eventually remove from the fresh market over a million bushels of apples per year, which should facilitate a better and stiffer grading of the apples intended for the fresh market by creating an outlet for the increased amount of C grade

resulting from better grading, while at the same time giving the growers the opportunity to recuperate the cost of production of those lower quality apples. The net result of the operation should be the packaging of a fresh apple of very high quality and high standard which will benefit the trade in general and be to the greater satisfaction of the consumer.

As you can see from what I have told you, our horticultural industry is very dynamic. Looking at the present situation, should we be worried? I think not. First of all, our own mutual Canadian markets are increasing in potential. By the year 2000, 20 million people are going to be living along the shores of the St. Lawrence River and the potential of the markets of the New England States will have increased tremendously.

It is predicted that, as the new class of affluent retired people (the result of improved universal pension funds), increases rapidly, it will compete strongly with horticulture for the soil and the sun of many southern states and, as a result, within 10 or 15 years, the U.S. may become a net importer of certain horticultural crops instead of a net exporter. As Canadians, it is important that we do not miss these opportunities.

What then should we consider doing to improve the situation of the horticultural industry in Canada? First of all, we should have more frequent contacts and exchanges of information on the market situation, available stocks, mutual problems and their solution, etc.

One area where we personally think that cooperation could bring quick

and tangible results is the promotion of our products:

Promotion on the export markets, especially in the northeastern United States, which is a natural market for us.

Also promotion on our own markets. Did you ever stop to think that if the 22 million Canadians, our logical customers, consumed as many onions as the Americans do, our per capita consumption would increase by three pounds, thus creating a market for an additional 900,000 bags of 50 pounds. This is only one illustration of what could be accomplished in other fields.

The Quebec Department of Agriculture is very conscious of the importance of sales promotion. We have recently hired specialists in that field with a view to helping our growers set up their own promotion, and I can assure you that if the opportunity is ever given to us, we will do all we can to encourage our growers to cooperate with associations in that field.

Under our promotion and publicity program we will have contributed upwards of \$75,000 in 1972/73 to campaigns directly or indirectly concerned with the promotion of fruit and vegetable consumption. Among these, I may mention \$25,000 which is about to be granted to the Quebec Association of Apple Growers, which, in collaboration with the "Quebec Fruit and Vegetable Wholesalers' Association" and the "Fresh for Flavor Foundation", is launching a \$50,000 campaign to promote McIntosh apples stored under controlled atmosphere. Also \$30,000 was contributed to a publicity campaign organized in

collaboration with cider manufacturers in order to promote the sale of Quebec cider. Likewise, various publicity campaigns such as the "Salad month campaign" were financially assisted by our Department.

Our promotion division has also organized an information tour, intended for newspaper and radio reporters, in order to make known the quality of vacuum-cooled lettuce, and vegetables treated by hydro-ice cooling or stored in jacketed storage. These visits were much appreciated by the representatives of the news media and, as a result, we have benefited from a multitude of articles on the quality of fruit and vegetables and on the opportunity for the consumers to get these products. Judging from the results obtained, we intend to do likewise during the campaign to promote apples stored under controlled atmosphere.

I am sure there are many ways in which we could collaborate, and I am sure you could suggest some to us, but those I have mentioned could serve as a good starting point.

In conclusion, I should like to reiterate my appreciation of the opportunity of being with you during this convention, and wish you a most happy stay in Montreal. May your friendly discussions bring forth beneficial results for all of us.

Machinery Storage (side opening doors)

This plan, copies of which may be obtained from Mr. J. J. Hogan, Farm Buildings Division, 200 Chemin Ste-Foy, Quebec 6, P.Q., gives construction details and floor plan for a farm implement storage building 32 feet wide. The roof is supported with clear-span nailed

lumber trusses, making it convenient to move machines in and out of storage.

The floor plan shows an uninsulated storage area 32 x 60 feet with gravel floor, and an attached insulated workshop area 32 x 32 feet with concrete floor. At planning stage, the lengths of these two areas can be increased or decreased in increments of 4 feet, corresponding to the usual spacing of the trusses.

Machinery Storage Area

Some operators like to have a series of doors along one long wall of the storage. With this arrangement, storage space can be fully utilized by pre-sorting machinery in the open yard in front of the doorways so that the last machine stored will be the first to be used the following season. Building span should not be more than 32 feet, otherwise too many machines will be inaccessible.

Since the weight of the trusses and roof rests on beams over each front doorway, the plan shows only 12-foot slide doors here. These doors will accommodate most farm machines, but for the occasional wider unit such as the swather or combine, a special door is recommended in the endwall where the end roof truss can support the head of the doorway; a 14-foot doorway is shown, but a 16 or 20-foot double door could be used here if necessary. For opening wider sliding doors, the door track can be extended beyond the outside corner and carried on a post.

Post Frame Or Stud Wall Construction

Pressure-treated wood posts make a strong and rapid construction for machinery storage walls. The plan

gives required sizes of rectangular posts for wall heights of 10, 12 and 14 feet. Round treated poles of equivalent cross section could be used, but most builders prefer to spend a little more for the rectangular posts in order to save construction time.

On bedrock or granular soil, where footings don't have to be below frost, it can be less expensive to use a shallow continuous concrete foundation with a stud wall. The plan includes a table of stud sizes for this, based on studs spaced at 4 feet on centre. Studs are reinforced at each wind brace location.

Optional Insulated Workshop Area

Some farmers will want to add the insulated workshop area for machinery overhauls in winter. Construction is similar to the storage area except that fiberglass insulation batts are fitted between the wall girts and between the trusses at the ceiling. Galvanized steel roofing or other fire-resistant cladding is suggested for interior finish. Double sliding doors into the shop area can be made wide enough to clear the widest machine on the farm.

Storage For Tall Machinery

Where side doors are not required, several alternate framing systems can have greater vertical clearance at center-span than the W-truss shown in this plan. Five of these alternates are shown without detail.

These alternate frames are not cross-tied at the ceiling, and roof weight produces powerful outward forces at the top of the foundation. To prevent overturning, be careful to build the special foundation recommended by the frame supplier.

QWI

Highlights

The **Beechgrove Women's Institute** (Pontiac County) had a very active year. One of the highlights was having Mrs. Melva Glenn, from the Shawville Hospital, speak to us on home nursing, first aid, and emergency treatment. We found her course so interesting and worthwhile that we had her back again at the Onslow School. On this occasion we invited all the young mothers in the community to attend. It was a great success. As an acknowledgment of Mrs. Glenn's time to come and speak to us, we donated \$25 to the Out Patient's Department of the Hospital.

On other occasions pamphlets and talks were given on drugs and drug abuse, emphysema, and food poisoning.

Beechgrove had a Mini Booth at the Quyon Fair, serving apple pie and cheese, tea, coffee, milk and lemonade. On the Monday night before the Fair, 108 pies were made at a pie-making bee. The cheese was donated by Western Quebec Milk Producers Association.

"Peeves about store products" at a regular meeting were as follows: Fancy packaging costly and deceiving; half-filled boxes, why not smaller boxes for cereals, soaps, etc., watch out — you may be paying for name only.

Interesting roll calls included: A) An advantage in education we didn't have resulted in the following answers — 1. buses; 2. choice of courses; 3. vocational classes; 4. inter-school sports; 5. drama; 6. photography; 7. music. B) A famous person who has overcome

a handicap which led to a discussion of how blind people manage; and how a local accident victim, now a paraplegic, manages to drive a car and hold a job.

Money was raised by card parties, tickets sold on pictures and doily, catering at sale, and the mini-booth at the Quyon Fair. Prizes were given for proficiency at Pontiac High School and also the Elementary level.

A Visit to CRINO

One month last fall instead of their regular meetings **Megantic County W.I.** members had a most interesting and educational trip to the CRINO plant in Plessisville. CRINO, a subsidiary of the Co-operative Agricole Granby (C.A.G.), is an ultramodern plant, a model of automation in the dairy industry.

Our appointment was for 10 a.m. (women are brighter in the morning!). The plant manager, Mr. Lusignan, met us and conducted our tour. First we were taken to the small theatre or lecture room where, with the help of a blackboard, Mr. Lusignan explained the main points of interest. The milk comes in small tankers from different municipalities and is dumped into a large, stainless steel tank, and then it is pasteurized. The evaporator into which the milk is directed is capable of handling 75,000 pounds of whole milk per hour. The vats, of which there are four, require 35,000 to 40,000 gallons of water per day, but a large part of this can be saved by using the water over again.

The butterfat, skimmed from the milk, is directed to a large churn which turns out approximately

3,000 pounds of butter per hour if we estimate 4.25 per cent butterfat per 100 pounds of milk. This can vary somewhat. The farmer receives \$4.50 plus a subsidy of \$1.25, which gives him \$5.75 per cwt.

The butter is taken out of the churn by a large scoop-like spoon, then it travels along in stainless steel troughs into a small machine which presses it and pushes it out as pounds of butter. The butter travels by conveyor to another machine where butter paper automatically drops on to the pound shape and wraps it up. The butter may be wrapped in CRINO wrappers or, as the manager commented, some grocery chains buy quantities of butter from CRINO but send their own labels to be used as wrapping. One chain alone takes 2,000 to 2,500 boxes (50 pounds per box) per week. The butter is packed by men at the plant. Strategically located warehouses ensure rapid delivery everywhere by truck, train, and boat.

After the butterfat has been skimmed, the liquid goes into a spray-dryer which can produce 6,000 to 7,000 pounds of powdered milk an hour. I may mention here that the evaporator and the spray-dryer are controlled by an electronic brain which is supervised by just one man.

The skim milk is estimated at eight pounds per 100, so on 75,000 pounds (milk capacity per hour) this makes 6,000 pounds per hour. If it is packaged into 50-pound bags, we see that an output of 120 bags an hour is made, or two bags per minute.

To our enquiries, as we looked at the pile upon pile of the 50-pound bags in the warehouse, the manager

old us they were being shipped to South America.

The C.A.G. owns other plants in Quebec at Notre Dame de Bon Conseil, Ste. Anne de la Perade, Collette and Coaticook. I may add that the plant at Bon Conseil, the largest of its kind in Canada produces products: cheese, instant milks, and powdered milks), is enlarging and next year it hopes to open the largest factory on the North American continent. This is patterned after a plant in New Zealand, one of the greatest dairy countries in the world. If you live near one of the C.A.G. plants, a visit is time well spent. We hope to plan a trip to Notre Dame de Bon Conseil this year.

The Gathering Place

Stark's Corners W.I. (Pontiac County) help support the community centre hall by paying the insurance and assisting financially with repairs, furniture and so on. This hall, which was the former two-room school, is a boon to community life. Here the boys' and girls' clubs meet with financial assistance from the W.I. Community card parties, dances, and box socials are also held in the building.

Every Saturday night during the winter months many people living in the community assemble here. Those who enjoy snowmobiling take to the trails, while those of us who enjoy a cosier relaxation play cards or other games. When the snowmobilers return, a smorgasbord is enjoyed by all.

Periodically the Institute has free

use of the hall for meetings, demonstrations, senior citizens' banquets, Thanksgiving dinners and other forms of activity. We feel the Community Centre is a necessary part of community life.

An Active Year

Clarendon Women's Institute (Pontiac Co.) was formed in 1917 and has met continuously since then. With a present membership of 28, we are an active and social-minded group. We cater for the annual meeting of the Agricultural Society, and we have catered for the Lions Club and for a wedding.

Each year we have been fortunate in having our local agronomer or his assistant as our guest speaker. This year we had as the guest speaker a local retired gentleman who showed us slides which he had taken of weeds and seeds found locally. The director of manpower gave a most interesting talk on the adult education classes being conducted in the Pontiac Protestant High School. For our Publicity meeting we had a speaker from the Historical Society. He told us of the first schools in our locality, those being Bristol, Shawville, Radford, and Stark's Corners. He told about the teachers and how they were paid with each child contributing a few pennies. The first two churches in Shawville were the Methodist and Anglican. At our Education meeting one of our local teachers, who has had special training, spoke on "Children with Learning Disabilities." We feel we have gained a great deal by having these guest speakers at our meetings.

We have also been active in other ways. We had a sale of plants and

slips and exhibited articles at the Shawville and Quyon Fairs. And as usual we contributed Handy Bags to the unhappy and destitute children in the Middle East and to Canadian Indian and Eskimo children. During the year we attended demonstrations to teach us how to judge sewing and cooking at local fairs and how to do Macrame and Dorset embroidery.

Our Institute is affiliated with the local hospital auxiliary. We pay to be members and contribute fruit, vegetables, and pickles. We have four delegates who attend all auxiliary meetings and bring a report and do the hospital sewing. We also contribute homemade cookies at Thanksgiving and Easter to our hospital and the Ade Home. Last year we contributed \$200 to purchase a Suction Machine for the operating room. Fruit boxes, cards, and gifts are sent to the sick and shut-ins.

During the year we presented 25-year pins to seven of our members. Our money-raising projects include food and auction sales and the giving of Talent Money.

The fellowship which we enjoy makes us feel that it is a worthwhile cause and we look forward to our next meetings.

A Memorable Occasion

Eighty W.I. members from all Richmond County branches gathered in Kingsbury Hall to celebrate the 50th anniversary of Melbourne Ridge W.I. and were welcomed at the door by Mrs. Mary Wood with the guest book.

The President, Mrs. N. Fowler,

Mrs. L. Driver receiving her 50-year pin from the Melbourne Ridge W.I. Mrs. V.R. Beattie, Provincial President, presented the pin at the branch's 50th anniversary celebrations.



opened the meeting with the Collect, following by the singing of both the Ode and "Hail, Hail the Gang's All Here." The Provincial President, Mrs. Beattie, and County President, Mrs. Broscomb, each received blue and gold corsages. After the history of the past 50 years was read, a minute of silence was observed for deceased members.

Charter Member, Mrs. L. Driver, was present. Mrs. Beattie pinned a 50-year pin on Mrs. Driver and Mrs. Thormin pinned on a corsage. Mrs. R. Pariseau was mentioned for her loyalty. Mrs. Pariseau had joined in 1922, moved to Lennoxville in 1948 and joined the branch there. Not able to be present, Mrs. Pariseau received flowers. Violet McMorine and Irene Kerr, very interested in W.I. and still as active as possible, were introduced as our two senior members and presented with gifts.

A singsong of many old songs was followed by a humorous skit put on by 11 members. The commentary read by Florence Roster put on "the finishing touch" and caused much laughter. The hats, purses, and jewellery of the actresses had been made from household items.

Mrs. Beattie brought greetings from the Q.W.I. and Mrs. Broscomb greetings from all County members. Everyone joined in singing "Good Night Ladies" and "O Canada." The buffet lunch that followed was in charge of Noreen Wilkins and Margaret Smith. Ten Presidents and Mrs. Driver were seated at the head table, which had been set with blue flowered dishes. The centrepiece of blue and yellow flowers which had been donated by

Edna Frank was later presented to Carrie Ward, a member in the Wales Home. The anniversary cake had been made by Edna Frank and beautifully decorated by Margaret Smith. The door prize was won by Muriel Parks, the chair prize winner was Mrs. Beattie and the cup prize was won by Florence Roster.

Correction: We regret that the recipe for Date Tarts in the January Journal was incomplete. Below is the corrected recipe:

Date Tarts

½ pound butter, well creamed,
2 cups flour added gradually —
4 tablespoons icing sugar.

Pat in cup cake pans a little, round sides to form a tart shell. Bake in slow oven. Fill tarts when cool with filling made as follows:

2 cups chopped dates
1 cup boiling water
¼ cup brown sugar

Cook until thick. Frost with icing made of:

1 cup brown sugar
4 tablespoons butter
¼ cup milk

Stir and cook 4 to 5 minutes. Remove from heat and add ¾ cup icing sugar gradually to thicken.

First Aid

What is First Aid? It is the first, quick, emergency treatment given in the case of an accident, whether it is a cut finger, car accident, electrocution, poisoning or drowning. It means using common sense. If a finger is cut and bleeding, the first aim is to stop that bleeding. If a person is not breathing, the first step is to start the breathing again.

First Aid is what a layman can do for an injured person when he has no special equipment to work with, and when he has no professional help at hand. First Aid is only temporary aid. The victim has to have proper medical aid as soon as possible.

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The First Aider does not have to have an extensive medical knowledge, neither does he need to know the name of every bone, organ, etc., in the body, though a general knowledge of the main bones and structure of the body is necessary.

The First Aider does not need to know all the different types of unconsciousness — for him, it is only necessary to know that a person is unconscious and to know how to treat that. The reasons and specific treatment for the condition is the doctor's job.

In the case of "shock", the First Aider does not have to distinguish between shock from haemorrhage, from emotional causes, electrical, or trauma. If it is from haemorrhage and he can see the bleeding, he stops the bleeding first and then keeps the patient quiet and warm. If the bleeding is internal, he can't see it and, therefore, cannot stop it, but he can still keep the patient quiet and warm.

This concept of First Aid is very comforting to the non-medically minded. Anyone with ordinary intelligence can learn it. But it is a skill that has to be learned to be effective. It doesn't help a man with a simple fracture if he is moved in such a way that the broken bones are either displaced or allowed to pierce the skin. Neither does it help him if so much pressure is applied to his chest in giving artificial respiration that his ribs are fractured.

There are several ways in which First Aid can be learned. The most effective way is to have a qualified person, i.e., an instructor from the

St. John Ambulance Society give a course. The St. John Ambulance Society will go out into a community where a minimum of 25 to 35 persons want the course. This will cost the individual \$8 which covers the cost of the First Aid book, a triangular bandage, certificate and the instructor's fee.

As part of the Federal Emergency Measures Organization, the Civil Protection Department of the provincial government is sponsoring First Aid courses, which are given by instructors from the St. John Ambulance Society. The aim of these courses is to provide a nucleus of trained personnel in each community that can assist in times of emergency, i.e., floods, fire, evacuation of people, accident or war. These courses are free to the individuals taking them. A class has to have 25 to 30 persons. To have a course, the community has to be part of the Civil Protection program and the request has to come from the municipal authorities. — Mayor or Municipal Coordinator. This request goes to the regional or district supervisor who then arranges it.

If a community has had one course of this type (Government sponsored), another cannot be given. If a community is not part of the Civil Protection program, the course is not open to them, but perhaps a neighboring community, that is part of it, could arrange to have a course and invite the other communities to take advantage of it.

If there is anyone in a community who has some experience with First Aid — police, Scout master, Scout, doctor or nurse — invite

them to give a talk and demonstration on how to give First Aid for cuts, bruises, broken bones, poisonings and burns, etc., that occur in the home.

Anyone who has taken a First Aid course may never be called upon for a disaster or national emergency, but the knowledge he has gained can be put to good use in his own family or neighbourhood.

Remember, a First Aider is not expected to 'cure' a patient but to keep him alive till that patient can get proper medical attention.

Mrs. James Robertson,
Q.W.I. Welfare and Health Convener

Dear W. I. Members:

Once again a busy day and a half were spent at the Provincial Semi-Annual Board meeting in Montreal as we learned from our Q.W.I. Executive and from each other.

It is a pleasure to hear from **Val d'Or** branch. They are grateful for help and encouragement from friends which enabled them to carry on. They have had demonstrations: 1) how to make flowers from coloured egg cartons, 2) crochet, and plans for the future include a display of handicraft made by each person, an exchange of plants, and a contest in June.

Sawyerville appointed a delegate to contact different organizations re forming a Citizen's Committee. Project is to have garbage cans placed around the town to take care of trash on streets and keep the town clean.

Five members received 50-year pins and six members received 25-year pins at **Upper Lachute-East End. Stanbridge East** awarded a 25-year pin to one of their members. And **Grenville** and **Dundee** report new members.

Inverness found a "senses" contest surprisingly difficult. Ten different liquids such as maple flavouring, vanilla, nail polish remover, hair spray, kerosene, hand lotion, bubble bath, turpentine, etc., were put into numbered bottles for members to identify.

Dunhan learned of need for volunteer workers to fill in gaps left by government welfare programs and for work being done at St. Helen's School — a centre for student-adapted curriculum.

From the first "Welcome" to the last "Good-night" it is almost like being there as Sherbrooke Record readers follow the monthly meetings of **Canterbury W.I.** written in verse form by Helen I. Groom.

Congratulations to **Waterloo-Warden** where all conveners were present and each read an interesting article. Roll call at **Abercorn** was named a wild bird seen recently.

Eardley heard an article read of praise to the W.I. for their efforts toward the Unitarian Service.

Aubrey-Riverfield spent most of the evening discussing the revision of the hand book and the branch report forms. **Brookbury** looked after the radio broadcast and held a stork shower for a member.

Spooner Pond presented a copy of "The Heritage" to the Richmond Regional School Library.

Did you know that "deadline headaches" would be fewer, our organization run smoother and many of us would be grateful if all reports were sent in. Officers and Conveners often wait until the last possible moment for "another report" and then have to work overtime to meet deadlines. By the way, have you sent in your report to the proper person? If not, yours could be that important "drop of oil . . ."

Mrs. Perley Clark,
Q.W.I. Publicity Convener.

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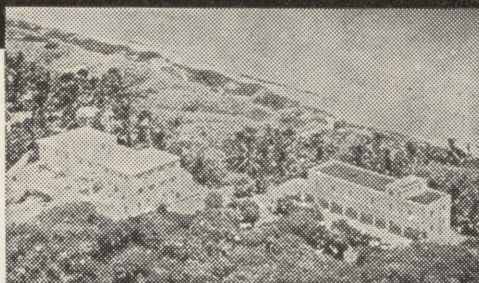
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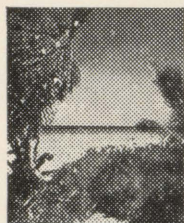
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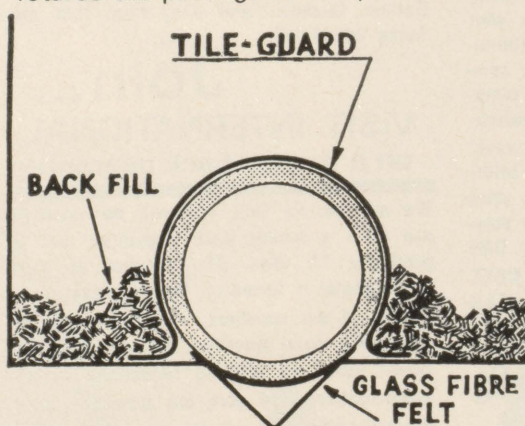
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